

Smoked Turkey Breast

Before long turkey will become the “loss leader” in the supermarkets during the holiday season after Labor Day and will go on sale anywhere from 89¢ to 1.29¢ per pound. This recipe is quite simple and I encourage any beginner in sausage making to try this out--you will be pleased with the results!

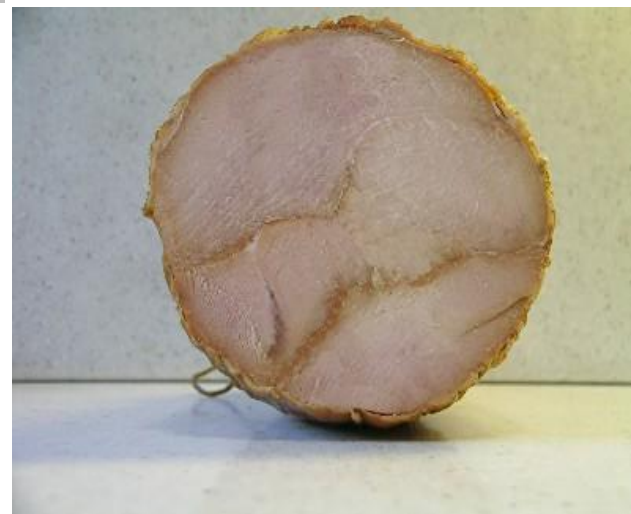
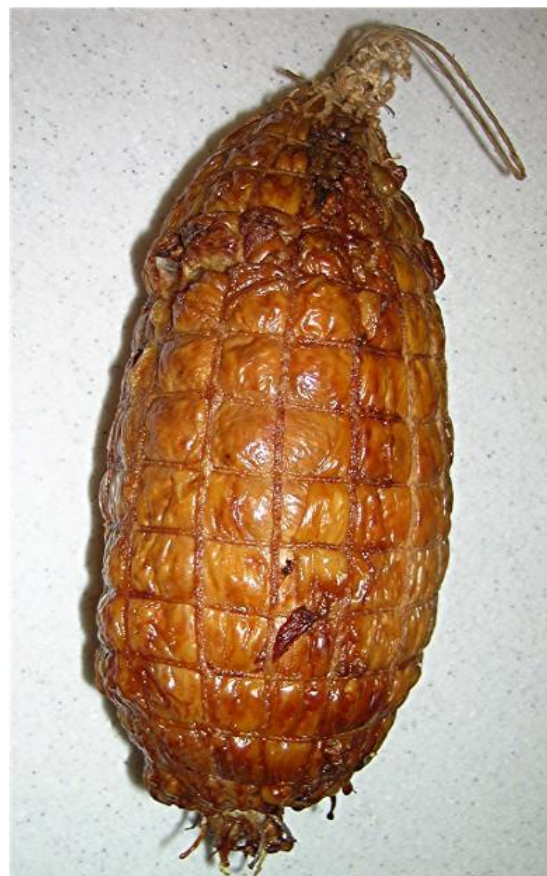
US	Ingredientg	Metric
±15 lb.	Turkey	6.5 Kg
1 qt.	Water [pure or bottled]	1000.0 ml
¼ cup	Morton's Tender Quick	115.0 g
3 Tbs.	Liquid Hickory Smoke	45.0 ml
2 Tbs.	Gelatin	17.0 g
1 tbs.	Spice mixture*	15.0 ml
1 Tbs.	Peppercorns, black	6.0 g
2 tsp.	Granulated garlic	5.0 g

Netting or string

* I leave this up to you. I like to use a mixture of ground rosemary, ground marjoram and ground sage.

Method:

1. If the turkey is frozen, thaw it completely in the refrigerator.
2. Rinse the turkey well inside and outside with fresh water; Lay the turkey on its breast; make an incision with a sharp knife along both sides of the backbone.
3. Carefully skin the turkey, being very careful not to cut a hole in the skin; set the skin aside.
4. Carefully dissect off each breast, starting from the backbone and working towards the breastbone.
5. The remaining dark meat can be used to make turkey sausages; use the bones for soup!
6. Hold the gelatin aside and then combine all the remaining ingredients in cold water and stir well until the Tender Quick dissolves. Place the breast meat and the skin in a food grade plastic container [I like to use a Food Saver© canister and draw a vacuum]; and refrigerate for 24 hours.
7. Remove the meat and skin and rinse them well in fresh water; pat dry with a clean towel and sprinkle a tablespoon of gelatin over the “cut” side of each breast; place the breast meats together in such a way as to form a cylindrical roll.
8. Wrap the breasts in the cured turkey skin, trim off and excess and cover the breast roll with netting. [If netting is not available, tie the roll neatly with strong twine in about ½ intervals]
9. Air-dry the roll to the touch—a fan may help—then place in the smoker at 130°F [55.4°C] for 2 hours.
10. Raise to 200°F [93.3°C] and apply smoke; cook to an internal temperature is 160°F [71.1°C].
11. Cool the roll to room temperature and then refrigerate for at least 8 hours before slicing.



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